



SIX SIGMA BREW AND HOSPITALITY LLP

**BEML LAYOUT, OFF MYSOOR ROAD, 5TH STAGE, RAJARAJESHWARI NAGAR,
BENGALURU, KARNATAKA- 560098**

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Welcome to **Zero Degree Brewery & Kitchen**, where craft brewing meets a global culinary journey. Located in the heart of Rajarajeshwari Nagar, Bengaluru, we pride ourselves on being a premier destination for those who appreciate the finer things in life—from the perfect pour of a craft brew to an expertly curated plate.

Our kitchen, led by Chef Sukesh, harmonizes authentic regional Indian flavours with contemporary international cuisine. Whether you are craving the fiery spices of an Andhra-style *Kodi Karavepaku Vapudu* or the refined simplicity of an *Italian Bruschetta*, our menu is designed to delight every palate.

FOOD MENU

SOUP

BROCCOLI ALMOND SOUP

Broccoli cooked with onion and herbs, swirled in with fresh cream and almonds.

TOMATO BASIL SOUP

A classic soup made of Fresh roasted tomatoes, fresh basil, garlic, salt & pepper.

LEMON CORIANDER SOUP VEG/CHICKEN/PRAWN

A light, thin dish made from a basic roux combined with stock & fresh lime juice.

HOT & SOUR SOUP VEG/CHICKEN/PRAWNS 🌶️

Hot and spicy Chinese soup cooked with vegetables & pepper.

TOM YUM CHICKEN SOUP/PRAWN 🌊

A Thai hot and sour soup where the iconic flavours come from 3 herbs: lemongrass, galangal, and kafir lime.

SALAD

CAESAR SALAD CHICKEN/PRAWNS

Crunchy iceberg lettuce, parmesan cheese, garlic, olive oil, croutons with anchovies, or topped with an add-on of your choice with croutons.

WATERMELON FETA SALAD

Refreshing watermelon with feta cheese & balsamic reduces the mix of savory & sweet.

MEXICAN TACO SALAD CHICKEN/PRAWNS

Hand-made tortilla shell filled with iceberg lettuce, bell pepper, fresh sweet corn, & jalapeno. Grated cheese on top.

GREEN SALAD

From Garden Fresh Sliced Onion, Red Tomato, Cucumber, Carrot, Lemon, and Green Chilies.

RAW MANGO SMOKEY CHILI SALAD

Amazing mix of sweet & sour with carrot, leeks, pepper, celery, basil, lemongrass and herbs.

WALDORF SALAD

A classic American fruit-and-nut salad made with fresh apples, celery, and grapes, typically dressed in mayonnaise and topped with caramelise walnuts.

AVOCADO CREAMY PESTO SALAD

Fresh & vibrant salad featuring ripe avocado blended into a rich, creamy pesto sauce, mixed with cherry tomatoes, and tender vegetables.

BARBITE

SCHEZWAN PEANUTS

Some of the most distinctive ingredients are peanuts, Schezwan paste, and ginger.

ROASTED PEANUTS MASALA

Roasted peanuts are mixed with lemon juice, Indian spices, and fresh coriander.

BOILED PEANUTS MASALA

Boiled peanuts are mixed with salt, pepper & fusion spices with lemon juice.

BOILED MASALA CORN

Boil American corn mix with chopped tomato, onion, cucumber, lemon juice & Indian spices and fresh coriander.

KADALE SUNDAL

South Indian chakna made with boiled chickpeas sautéed in coconut oil with mustard seeds, curry leaves, dried red chilies, and grated fresh coconut.

PERI PERI FUMED PEANUTS MASALA

Roasted peanuts with tomato, onion, cucumber, lemon juice & spices, topped with Peri Peri powder.

CAJUN SPICY ROASTED KAJU

Whole cashew nut coated with Cajun-spicy dust.

INDO CHINA BHEL

Popular Indo-Chinese Street food is made by tossing crispy fried noodles with finely chopped vegetables, tangy sauces, and bold spices.

MASALA PAPAD

The North East Indian bite, chopped onion, tomato, fresh coriander & masala mix, topped on papad.

ROASTED PAPAD

Regular Tandoori roasted / papad

FINGER LICKERS

PANEER POPCORN

Cube-cut block paneer, marinated with homemade sauce & herbs, coated with herb-crust breadcrumbs, and deep-fried.

CHICKEN POPCORN

Tender Chicken Breast, Boneless, marinated with Italian mixed herbs, Crispy-Fried till golden brown. Sweet & spiced dip on the side.

CHICKEN STRIPS PERI PERI

Slice Chicken Breast Boneless, marinated with Italian mixed herbs & dusted with starch, Crispy Fried till golden brown. Sweet & spiced dip on the side.

FRENCH FRY PERI PERI/SALTED/GUNPOWDER

An oil-fried French fries, finger with a choice of your spicy

CHEESE-LOADED FRIES

Crispy fried French fries loaded with cheese sauce topping.

MAXICAN NACHOS VEG/CHICKEN

Corn tortillas topped with fresh tomato salsa, rajma sauce & sour cream, and cheese.

FUSION QUESADILLA (BUTTER PANEER/CHICKEN)

Must try our fusion quesadillas: Mexican cooks have lots of ways to stuff a tortilla with exotic vegetables, cheese & herbs. Salsa & sour cream on the side.

CHEESE CHERRY PINEAPPLE

Cheese, cherry, and pineapple create a sweet-and-savoury combo—creamy, juicy, and tangy all in one bite.

COCKTAIL KEEMA SAMOSA

A bite-sized crispy pastry filled with spiced minced meat, flavourful and perfect as a snack or appetizer.

MEGGI CHEESE BALL

A snack made with noodles and melted cheese, crunchy outside and gooey inside.

KEEMA TART SHELL

A crisp pastry cup filled with savoury spiced minced meat, rich and bite-sized.

BUTTER CHICKEN TART SHELL

Tart shell is a crisp pastry cup filled with creamy, mildly spiced butter chicken, rich and flavourful.

BREADS FROM THE OVEN

ITALIAN BRUCHETTA

Toasted rustic bread rubbed with garlic and topped with fresh diced tomatoes, basil, extra virgin olive oil, and a touch of sea salt.

CHEESE JALAPENO GARLIC BREAD

Freshly baked bread brushed with garlic butter, topped with melted mozzarella and cheddar, and finished with spicy jalapeño slices for a bold, cheesy kick

CHEESE CHILI GARLIC BREAD

Crispy toasted bread layered with rich garlic butter, melted mozzarella, and a sprinkle of spicy chili flakes for a warm, cheesy bite with a flavourful kick.

SPINACH MUSHROOM MELT

Sauteed spinach and tender mushrooms layered with melted cheese on toasted bread, creating a warm, Savory bite packed with rich, earthy Flavors.

CHEESE BROCCOLI MELT

Tender broccoli topped with creamy melted cheese on toasted bread, finished to golden perfection for a warm, comforting, and flavourful bite.

OLIVE JELEPINO TOMATO BRUCHETTA

Toasted bread topped with juicy tomatoes, sliced olives, and spicy jalapeños, drizzled with olive oil for a bold and zesty twist on a classic favourite.

GARLIC BREADS

Freshly baked bread brushed generously with aromatic garlic butter and toasted to golden perfection, offering a warm, crispy, and comforting classic side.

CHEESE GARLIC BREADS

Golden toasted bread spread with rich garlic butter and topped with melted mozzarella for a warm and irresistibly cheesy delight.

KEEMA POV

Spiced minced meat cooked with onions, tomatoes, and aromatic Indian spices, served hot with buttery toasted pav bread for a rich and flavourful street-style favourite.

BLUBERRY CHEESE SANDWICH

Soft ciabatta bread layered with creamy cheese and sweet blueberry filling, toasted to perfection for a delightful balance of fruity and Savory flavours.

DIMSUM & BAOS

VEGETABLE

VEG DUMPLING

A soft & steamed bite filled with seasoned mixed vegetables, light and flavourful.

MUSHROOM & SPINACH DUMPLING

Tender, savoury bite filled with earthy mushrooms and fresh spinach, perfectly seasoned.

VEGETABLE SUI MAI

A steamed, open-top dumpling filled with finely chopped seasoned vegetables, light and flavourful.

CHIVE & TOFU DUMPLING

Soft & savoury bite filled with fragrant chives and delicate tofu, light yet flavourful.

SWEET CORN DUMPLING

Dumpling is a soft, savoury bite filled with sweet corn, lightly seasoned and deliciously tender.

VEGETABLE GYAZA

Pan-fried dumplings filled with seasoned mixed vegetables, crispy at the base and tender inside.

EDAMAME & TRUFFLE DUMPLING

Delicate bite filled with creamy edamame and infused with rich, earthy truffle flavour.

SPICY CHEESE CHILLI DIMSUM

Soft dumpling filled with melted cheese and fiery chilli, creamy with a spicy kick.

CORN WATER CHESTNUT DIMSUM

A delicate steamed dumpling filled with sweet corn and crunchy water chestnuts, light and flavourful.

OPEN BAO

Soft & fluffy steamed bun topped with savoury fillings, light, airy, and flavourful.

CHILLI BASIL MUSHROOM BAO

Steamed bun filled with spicy mushrooms and fragrant basil, bold and aromatic.

CHEESE PICKLE BAO

Fluffy steamed bun filled with melted cheese and tangy pickle, rich with a zesty kick.

BLUEBERRY GREEN APPLE BAO

A fusion soft steamed bun filled with sweet blueberry chutney and tangy green apple, fruity and refreshing.

NON-VEG

THAI SPICY DIMSUM

Chicken dimsum is a steamed dumpling packed with bold aromatic herbs and a fiery kick.

CHILLI CORIANDER CHICKEN DIMSUM

A juicy steamed dumpling filled with spiced chicken and fresh coriander, flavourful with a mind fresh.

BOKCHOY CHICKEN DIMSUM

Marinated chicken, dimsum wrapped in bokchoy leaf, served with black bean jam.

PRAWN HARGAO

Delicate & translucent dumpling filled with juicy prawns, tender and flavourful.

PRAWN WRAPPED ROLL

Crispy roll filled with seasoned prawns, crunchy outside and juicy inside.

KASTU FRY CHICKEN BAO

Soft steamed bun filled with crispy fried chicken, crunchy, juicy, and flavourful.

ROCK STEAM SHRIMP TEMPURA BAO

Rock steam shrimp tempura bao is a fluffy bun filled with crispy tempura shrimp, light, crunchy, and delicious.

PRAWN PEPPER BAO

A spicy kick, soft bao buns filled with spicy prawns sautéed in black pepper, curry leaves, garlic, and South Indian spices.

TERIYAKI CHICKEN BAO

Fluffy steamed bun filled with tender chicken glazed in sweet and savoury teriyaki sauce.

VEG STARTERS

STUFFED MUSHROOM CAPS

Mushrooms filled with bell pepper & cheese herbs, coated with crumbs & deep fried, tossed with honey paprika sauce.

JALAPENO CHEESE BALL

Mix of yummy cheese, jalapenos, basil & herbs coated with breadcrumbs and deep fried.

CHEESE-STUFFED ONION RINGS

Peeled and sliced onions. Slice cheese into strips and place in between the rings until the cheese completes the whole circle.

PANEER APP KI PASAND

LAL MIRCH/AFGHANI, choose your marinade, Fresh cottage cheese, charcoal grilled to perfection with onions and pepper.

ACHARI BABY CORN

Fresh baby corn marinated with mixed pickle, hung card, Indian spices, served with onion salad and spicy green chutney.

VEG MANCHURIAN

A classic Chinese dish, batter-fried crispy vegetables sautéed with house-made spicy sauce,

SALT N PEPPER CRISPY CORN

Crispy fried American sweet corn tossed with freshly chopped garlic, onions, capsicum, coriander, salt, and pepper.

BABY CORN SALT & PEPPER/MANCHURIAN/CHILI

Chinese affair: Diamond cut Baby corn, crispy fried and tossed with your choice spicy sauce.

LEEFU MUSHROOM

A popular Indo-Chinese dish, batter-fried mushrooms tossed in a flavorful, spicy sauce, often made with various green leafy sauce.

PANEER SALT & PEPPER/MANCHURIAN/CHILI

Chinese affair: Cubes of paneer, crispy fried and tossed with a spicy, sweet & savory sauce.

CRISPY HONEY CHILI POTATO

Coated & fried French fries are wok-tossed with onion, garlic, honey, paprika, and soya sauce, hot served.

KAJU MAKAI TIKKI

Crunchy corn and cashew patties seasoned with aromatic spices, pan-fried to golden perfection for a nutty, flavorful vegetarian appetizer.

LASONI PANEER TIKKA

Tender paneer cubes marinated in a garlic-spiced blend and grilled to perfection, delivering a smoky, flavorful, and aromatic vegetarian delight.

CHICKEN STARTERS

DHANIYA LASOONI CHICKEN TIKKA

Boneless chicken is marinated with hung curd, garlic & coriander leaf paste & Indian masala, cooked over a charcoal oven.

HURBS CHICKEN TIKKA

Desi chicken bites are a Fusion with Italian herbs, cooked over a charcoal oven.

TOMATILLO CHICKEN TIKKA

Italian Pomodoro sauce-marinated chicken tikka, cooked in a clay oven.

BEL PEPPER PESTO CHICKEN TIKKA

Roasted bell pepper mixed with herbs, garlic, and ginger, then made into a paste for chicken tikka, grilled in a clay pot with spicy masala.

MURGH SHIKARI TIKKA

The Secret Sip special, chicken marinated with yogurt, beetroot, and special Indian masalas.

HOISIN CHICKEN

Originating in China, Crispy fried chicken bites are stir-fried with sweet & salty in-house sauce.

CHICKEN BALL

Desi-style of ground masala & minced chicken ball, fried, juicy & spicy.

NAMMA BANGALURU CHICKEN KEBAB

Oil-fried Bangalore-style spicy chicken kebab.

BASIL CHICKEN TIKKA

Tender Pieces of Chicken, Seasoned with Spices & basil pesto, Cooked in a clay oven.

SPECIAL KALMI KEBAB

Chicken drumstick marinated with yogurt & Desi masala, cooked in a clay oven.

Serve with onion salad & green chutney

CHICKEN 65

A popular Indo-Chinese dish, cubes of chicken, crispy fried and tossed with a spicy, sweet & savory sauce.

CHICKEN MANCHURIAN/GARLIC

Signature dish, chicken bites are crispy fried and tossed with your choice of sauce.

ORANGE CHILI CHICKEN

Fusion Chinese dish, batter-fried, crispy chicken bites tossed in our house-made spicy chili orange sauce, along with onions and bell peppers.

CLASSIC TANDOORI CHICKEN HALF/FULL

The chef made a fusion of Punjabi tandoori chicken, which is grilled in a clay pot with spicy masala.

PANKO FRIED CHICKEN CRAST

Tender Chicken Breast, Boneless, marinated with Italian mixed herbs, Crispy-Fried till golden brown. Sweet & spiced dip on the side.

WINGS TO FLY

TANDOORI CHICKEN WINGS

Chicken wings marinated in spiced yogurt and roasted in tandoor style.

RUM HOT CHICKEN WINGS

Spicy chicken wings tossed in a hot sauce with a hint of rum flavours.

KUNG PAO CHICKEN WINGS

Chicken wings tossed in a spicy, sweet Kung Pao sauce with chillies.

DUSTED PERI PERI CHICKEN WINGS

Crispy chicken wings dusted with spicy peri-peri seasoning.

CANTONESE CHICKEN WINGS

Chicken wings cooked with mild Cantonese sauce, garlic, and soy flavours.

KORIAN CHICKEN WINGS

Crispy fried wings coated in a sweet, spicy, and savoury Korean-style glaze.

HOT GARLIC CHICKEN WINGS

Crispy chicken wings tossed in a bold, spicy garlic sauce with a rich savoury kick.

BLACK PAPPER WINGS

Chicken wings tossed with bold black pepper and spices.

TERIYAKI CHICKEN WINGS

Chicken wings glazed with sweet and savoury teriyaki sauce.

EGG

ASIAN CHILI EGG

Soft-boiled or fried eggs tossed in a spicy, tangy Asian chili sauce, creating a bold and flavourful appetizer.

BOILED EGG

Simple and wholesome, perfectly boiled eggs served fresh for a light and protein-packed option.

OMLET

Fluffy eggs cooked to perfection, lightly seasoned, and served hot for a classic, protein-rich delight.

EGG POACH

A fresh egg gently simmered in water until the whites are perfectly set and the yolk remains deliciously soft and golden

PODIMASS

A comforting South Indian classic made with scrambled eggs sautéed with onions, green chilies, curry leaves, and aromatic spices

SUNNY SIDE UP

A perfectly fried egg with set whites and a bright, runny yolk.

KOREAN EGG CHILI

Crispy fried eggs tossed in a bold Korean-style chili sauce with garlic, soy, and a touch of sweetness.

SEAFOOD STARTERS

FISH CHILLI

Batter-fried crispy prawns tossed in-house spicy red Chilli sauce along with onions and bell peppers.

TANDOORI POMFRET

Seasonal size pomfret Fish Marinated with Indian Spices & hung curd roasted in a Clay Oven.

FISH TIKKA

Bite-sized Fish Fillets Marinated with Indian Spices & hung curd, Roasted in a Clay Oven.

FISH ORLEY

Vietnamese Basa fish fingers are marinated in a mustard sauce and Italian spices, then fried in oil.

HERB CRUSHED FISH & CHIPS

Vietnamese Basa fish marinated in cilantro sauce, egg & Tempura flour, coated with herb breadcrumbs, then deep-fried to a golden crisp.

CHILLI PRAWNS

Prawns marinated in Chinese sauces, fried till crispy, sautéed with onions, peppers, & Chilli sauces.

PRAWNS BUTTER GARLIC/PERI PERI

Fresh prawns with herbs cooked in your choice of sauce.

FISH BATTAR FRY

A crispy dish made by coating fish in seasoned batter and deep-frying until golden and crunchy

FISH TUKDA

Small pieces of fish are marinated with spices and fried until crispy and flavorful.

POACH FISH

Fish is gently cooked in hot liquid until tender and flavorful.

PRAWNS CHARMAOULA

Prawns are marinated in aromatic herbs and spices, then cooked until flavorful and tender.

PRAWN KOLIWADA

A popular Indian seafood snack where prawns are marinated in spicy masala, coated with a light batter, and deep-fried until crispy and golden.

BASIL PRAWN

Prawns sautéed with fresh basil, garlic, and spices, creating a fragrant and flavorful dish with a hint of herbal freshness.

CYLANTRO FISH FINGER WITH TARTAR SAUCE

Crispy fish fingers flavored with fresh cilantro, served with tangy tartar sauce for a deliciously crunchy and zesty appetizer.

GOCHUJANG PRAWNS

Juicy prawns tossed in spicy-sweet Korean gochujang sauce, delivering bold, savory, and slightly tangy flavors.

BUTTER FLY PRAWNS

Prawns split and flattened, then lightly seasoned and fried to a golden, crispy perfection.

MUTTON STARTERS

MUTTON SHEEKH KEBAB

Minced mutton mixed with spices, shaped on skewers, and roasted in a hot tandoor for a smoky, juicy flavour.

MUTTON KEEMA BALLS

Spiced minced mutton balls mixed with South Indian herbs and spices, then fried or cooked until tender and flavourful.

ROAST LAMB IN BAR-B-Q SAUCE

Paprika-marinated roast lamb accompanied by potatoes, served with barbecue sauce.

ROSE MERRY SMOKE MUTTON SHEEKH

Mutton blended with spices and fresh rosemary, skewered, and grilled in a clay pot for a fragrant, smoky flavour.

TOMATILO CHOPS

Tender meat chops cooked with tangy tomatillo sauce, Italian herbs, and garlic for a rich, Savory flavour.

LAMB RACKS

A tender cut of lamb ribs, usually roasted or grilled with herbs and spices for a rich, juicy flavour.

COASTAL & REGIONAL

GUN POWDER POTATO WEDGES

Crispy potato wedges tossed with South Indian gunpowder (milagai podi) spice, giving a spicy, nutty, and flavourful taste.

PAPRU VADA

South Indian fritters made from ground lentils, spices, and herbs, deep-fried until golden and crunchy.

PANEER PIRATTAL

Stir-fry of paneer cubes cooked with aromatic spices, curry leaves, and a hint of chili for a flavourful, spicy dish.

BROCCOLI 65

A spicy, deep-fried broccoli dish tossed with chili, curry leaves, and South Indian spices, popular as a crispy appetizer in Chennai.

GHEE ROAST PANEER/MUSHROOM

Paneer or mushrooms roasted in ghee with coastal spices, curry leaves, and a hint of chili for a rich, aromatic flavour.

SABAKI VADA

Crispy South Indian fritters made from soaked sabakki (little millet) and spices, deep-fried until golden and crunchy.

IDIYAPPAM

South Indian steamed rice noodle dish, served soft and delicate, often paired with coconut milk, curry, or stew.

APPAM

A soft, lacy South Indian pancake made from fermented rice batter and coconut milk, typically served with stew or curry.

CHICKEN GHEE ROAST

Originating from the coastal regions of Karnataka, this dish is known for its deep red colour, intense flavour, and perfect balance of heat, tanginess, and buttery richness.

CHICKEN SUKKA

Spicy coastal chicken dish cooked with roasted spices and coconut, bursting with bold and aromatic flavors.

GUNTUR CHICKEN MIRIYALU

A spicy Andhra-style chicken dish from Guntur, cooked with crushed black pepper, aromatic spices, and curry leaves for a bold, fiery flavour.

ANDHRA CHILLI CHICKEN

Regional of Andhra, a spicy starter bite. chicken tossed with green chillies, garlic, and bold spices, known for its spicy, tangy, and flavourful taste.

KODI KARAVEPAKU VAPUDU

Classic Andhra chicken fry is made with fresh curry leaves, aromatic spices, and roasted until rich, spicy, and flavourful.

MUTTON PEPPER FRY

South Indian style hot and spicy dish cooked with onions, garlic, curry leaves, green chili & black pepper.

MUTTON SUKKA

A dry, spicy Nambo Karnataka-style mutton dish cooked with roasted spices, coconut, and curry leaves for a bold, authentic flavour.

MUTTON GHEE ROAST

Rich and spicy dish where tender mutton is roasted in aromatic ghee with bold, roasted spices for an intense coastal flavour.

POMPHEET TAWA/MASALA FRY

Perfectly spiced with a balance of tangy, hot, and Savory Flavors, it's a classic coastal favourite that pairs beautifully with rice or Indian breads.

ANJEL FISH TAWA/MASALA FRY

Tender Anjel fish marinated in aromatic spices and pan-fried to a crispy, flavourful finish.

FISH PATURI

Fish marinated in mustard and spices, wrapped in banana leaf, and gently steamed for a rich Bengali flavour.

PRAWN RAVA FRY

Juicy prawns coated in spiced Rava (semolina) and pan-fried on a tawa, served crispy with authentic coastal flavours

MALABAR PRAWNS GHEE ROAST

Succulent prawns tossed in a rich, spicy Malabar-style masala and slow-roasted in aromatic ghee for a bold coastal flavour.

EGG GHEE ROAST

Boiled eggs tossed in a rich, spicy ghee-roasted masala with bold South Indian flavours.

EGG PAPPER FRY

Boiled eggs tossed in a bold black pepper masala, stir-fried in classic South Indian military-style spices.

CHICKEN GASSI

Tender chicken simmered in a rich coconut-based Mangalorean gravy with aromatic coastal spices.

CHICKEN CAFAREAL

Nature of Goa. On the western coast, Whole chicken legs are flavoured with the specified spices and herbs and then shallow-fried.

ALLEPPEY PRAWN/FISH CURRY

Prawns or fish cooked in a tangy coconut milk curry with curry leaves and traditional Kerala spices.

VARUTHARACHA CHICKEN CURRY

Chicken simmered in a rich roasted coconut and spice gravy, delivering deep, authentic Kerala flavours.

LIVE WOOD FIRE PIZZA

MARGARITA (BASIL)

Classic margarita topped with fresh basil leaves for a fragrant herbal twist.

FUNGI (MUSHROOM)

Mushroom-topped pizza with melted cheese and rich, earthy flavours.

FORENTINA (FETA, GARLIC, SPINACH, OLIVE)

Spinach, feta, garlic, and olives on a cheesy, flavourful pizza.

PANEER 65

Spicy Paneer 65 topped pizza with melted cheese and bold flavours.

4 CHEESE

A rich blend of four melted cheeses on a crispy pizza base.

TOM GOES HERBY

Tomatoes and mixed herbs on a cheesy, flavourful pizza.

MR. VEG

Loaded with fresh veggies and melted cheese on a crispy pizza base.

SAUSAGE

Juicy sausages topped on a cheesy, crispy pizza base.

CHICKEN 65

Spicy Chicken 65 pieces layered over melted cheese on a crispy pizza base, packed with bold, fiery flavours.

REGINA

Classic pizza topped with chicken, mushrooms, and melted cheese.

HAWAII

Sweet pineapple and savoury chicken ham with melted cheese on a crispy pizza base.

MEAT MADNESS

Loaded with assorted chicken meats and melted cheese on a hearty pizza base

PARMEN

Cheesy pizza topped with chicken & rich Parmesan flavour and a crispy crust.

BUTTER CHICKEN

Creamy butter chicken topped on a cheesy, crispy pizza base.

CHICKNET

Cheesy pizza topped with juicy chicken pepperoni, and rich flavours.

IRON PAI

Hearty pizza baked to perfection with rich toppings, grilled chicken, and melted cheese.

PASTAS (PENNEE, SPAGHETTI, MACRONI)

PASTA MARINARA SAUCE VEG/CHICKEN

Pasta cooked in spicy tomato sauce with salt & black pepper, and parmesan cheese. Served with Garlic bread.

PASTA ALFREDO SAUCE VEG/CHICKEN

Choice of pasta cooked in creamy heavy white sauce with parmesan cheese.

CREAMY PINK SAUCE VEG/CHICKEN

Pasta tossed in a smooth blend of creamy white and tangy tomato sauce with your choice of veg, chicken, or prawns.

CREAMY PESTO SAUCE (VEG/CHICKEN/PRAWN)

Pasta tossed in a rich, creamy basil pesto sauce with herbs and your choice of veg, chicken, or prawns.

SMOKED TOMATO CHILLI SAUCE (VEG/CHICKEN/PRAWN)

Pasta with a smoky tomato chilli sauce with herbs and your choice of veg, chicken, or prawns.

CLASSIC MAC N CHEESE (VEG/CHICKEN/PRAWN)

Creamy macaroni in rich melted cheese sauce with your choice of veg, chicken, or prawns.

SPAGETTI AGLIO OLIO (VEG/CHICKEN/PRAWN)

Spaghetti with garlic, olive oil, chilli flakes, and herbs, with your choice of veg, chicken, or prawns.

CREAMY MADRAS CURRY (VEG/CHICKEN/PRAWN)

Pasta in a rich, creamy Madras curry sauce with aromatic spices and your choice of veg, chicken, or prawns.

DESI DARBAR

VEGETARIAN MAIN COURSE

PANEER TIKKA MASALA

Paneer Tikka Simmered in Tomato-Cashew Gravy & Flavoured with Kasturi Methi.

PALAK PANEER

Cube-sized Paneer in Traditional Spinach Gravy.

KADAI PANEER

A very special Punjabi-style preparation, paneer cooked with in-house kadai masala, Indian gravy, onions, and peppers.

VEG KADHAI/KOLAPURI

Mix the vegetables with your spicy gravy.

MUSHROOM PEAS MASALA

Mushroom and green peas in a Curry of Roasted Whole Spices, tomato & Caramelized Onions.

DAL FRY/TADKA

Always a favourite for everyone with a desi ghee base.

DAL PALAK

Assortment of Dal mixed with spinach, Butter, And Ghee Tadka.

NON-VEG MAIN COURSE

SMOKEY CLOVE BUTTER CHICKEN

A chef's special Tandoor grilled chicken, simmered in a silky-smooth creamy tomato gravy, finished with smoky cloves flavor.

MURGH TIKKA MASALA

Tandoor grilled chicken Tikka Simmered in Tomato-Cashew Gravy & Flavored with Kasturi Methi.

CHICKEN MASALA

Chicken on The Bone Cooked in Special Indian Masala.

CHICKEN SAGWALA

Tender chicken cooked in a rich, mildly spiced spinach gravy with aromatic Indian spices.

CHICKEN SAGWALA

Tender Chicken Simmered in Creamy Spinach Gravy.

MUTTON ROGAN JOSH

A traditional favorite from Kashmir, mutton in a rich, robust yogurt gravy with the aroma of natural spices.

MUTTON RARA

A Traditional Punjabi Dish, Minced Mutton Slow Cooked in a Spicy Curry.

MUTTON CHETTINAD

Chettinad masala is a unique spice blend With Our in-house fusion. Mix with Mutton & Broiling.

MANGALOREAN STYLE FISH CURRY

A famous Fish curry from Mangalore with coconut milk, Byadgi Chilli, ginger-garlic, Indian spices, and curry leaves.

KADHAI JHINGA

A very special preparation, Prawns cooked with in-house kadai masala, Indian gravy, onions, and peppers.

INDIAN BREADS

TANDOORI ROTI PLAIN/BUTTER

NAAN PLAIN/BUTTER

KULCHA PLAIN/ BUTTER

GARLIC NAAN

LACHHA PARATHA

DESI CHAWAL KA BAZAR

VEG DUM BIRIYANI

Cooked White Rice Mixed with Curd, Indian spices Flavored with the Tempering of Whole Spices & Curry leaves.

RICE JEERA/GHEE

Steamed Basmati Rice Flavored with Desi-Ghee & Jeera.

DAL KICHUDI/PALAK KICHUDI

A traditional Indian dish made from a combination of rice and lentils.

CURD RICE

Cooked White Rice Mixed with Curd and Flavored with Tempering of Whole Spices & Curry leaves.

STEAM RICE

Plain Boiled Basmati Rice.

DUM BIRIYANI CHICKEN/MUTTON

Authentic Style Biryani, Layered with Meat & Aromatic Spices, Slow-Cooked in a Sealed Handi.

CHINESE MAIN COURSE

PANEER HOT GARLIC SAUCE

Fried crispy bite paneer sautéed with house spicy garlic sauce.

HUNAN CHICKEN GRAVY

Chicken cubes, crispy-fried and served with a spicy, sweet & savory sauce.

MUSHROOM MANCHURIAN GRAVY

crispy-fried mushrooms along with a spicy Manchurian gravy.

PRAWN CHILI GRAVY

Batter-fried crispy prawns cooked in house-made spicy red chili sauce, along with onions and bell peppers.

RICE & NOODLES

FRIED RICE VEG/EGG/CHICKEN/MIX

Cooked rice stir-fried in a wok and usually mixed with other ingredients, such as your choice.

SCHEZWAN FRIED RICE VEG/EGG/CHICKEN/MIX

Chinese noodles cooked with dry red chili & Schezwan sauce, a lightly spicy dish, usually mixed with other ingredients such as your choice.

CHILLI GARLIC NOODELS VEG/EGG/CHICKEN/MIX

Asian Chinese-style garlic noodles cooked with dry red chillies; a lightly spicy dish typically mixed with other ingredients of your choice.

TRIPLE FRIED RICE VEG/EGG/ CHICKEN/MIX

Boiled rice & fried Noodles are stir-fried in a wok and usually mixed with other ingredients, such as your favourite in hot garlic sauce.

THE COMBO COLLECTION & SIZZLERS

THAI GREEN CURRY WITH STEAM RICE VEG/CHICKEN

Thai green curry is generally the spiciest of the main Thai curries, along with coconut milk and vegetables.

THAI RED CURRY WITH STEAM RICE VEG/CHICKEN

Bold and spicy flavor red curry paste as its base, along with coconut milk, and vegetables such as bell peppers.

RICE BOWL NON-VEG

Chilli chicken gravy & chicken fried rice.

RICE BOWL VEG

Chili paneer gravy & veg fried rice.

GRILLED FISH IN LEMON BUTTER WITH HERBED RICE

Fish with mushroom & creamy sauce. served with herbed rice & sautéed veggies.

CHICKEN SIZZLER

Tender grilled chicken breast marinated with Italian herbs and Espagnole or red wine sauce. Served in smoked plate with vegetables & rice.

GRILLED PANEER SIZZLER

*Succulent cottage cheese marinated in peri peri sauce with butter, garlic & parsley.
Served in a piping hot sizzler plate with sauteed vegetables & rice.*

SEAFOOD SIZZLER

*Yummy fish fillet & prawns marinated with lemon, garlic & chef's secret herbs.
Served in a hot with rice & veggies.*

SWEET TOOTHED

SIZZLING BROWNIE

Warm chocolate brownie served on a hot sizzling plate, topped with vanilla ice cream and rich chocolate sauce.

ALMONDS BROWNIE WITH CHOCOLATE SAUCE

Rich, fudgy brownie loaded with crunchy almonds and drizzled with smooth, warm chocolate sauce.

BLUEBERRY CHEESE CAKE

Creamy cheesecake topped with sweet and tangy blueberry compote.

COCONUT PUDDING

A smooth and creamy tropical dessert made with rich coconut milk, gently set and served chilled for a light, sweet finish.

MANGO PENNE COTA

Silky smooth Italian-style creamy dessert infused with sweet mango puree, lightly set and served chilled for a refreshing tropical finish.

CARROT HALWA

Desi Halwai made slow-cooked grated carrots with milk, ghee, and nuts for a rich, sweet dessert.

GULKAND GULAB JAMUN

Soft Gulab jamun stuffed with fragrant gulkand (rose petal preserve), soaked in warm sugar syrup for a rich, floral sweet treat.